



# Beef & Mushroom Filo Pie

with Thyme

Grab your Meal Kit with this symbol



Carrot



Celery



Thyme



Sliced Mushrooms



Beef Mince



Aussie Spice Blend



Tomato Paste



Garlic Paste



Sweet & Savoury Glaze



Chicken-Style Stock Powder



Filo Pastry

Prep in: **20 mins**  
Ready in: **40 mins**

This cosy dish packs in a veggie-loaded beef base that's full of flavour, then tops off the whole dish with a light and flakey filo pastry. Be sure to serve it fresh from the oven for an optimally crisp pastry!

### Pantry items

Olive Oil, Brown Sugar, Butter

SHY





## Before you start

Wash your hands and any fresh food.

## You will need

Large frying pan · Medium or large baking dish

## Ingredients

	<b>2 People</b>
<b>olive oil*</b>	refer to method
carrot	1
celery	1 medium bag
thyme	1 bag
sliced mushrooms	1 medium bag
beef mince	1 small packet
Aussie spice blend	1 medium sachet
tomato paste	1 medium packet
garlic paste	1 packet
<b>brown sugar*</b>	½ tsp
sweet & savoury glaze	1 medium packet
chicken-style stock powder	1 medium sachet
<b>butter*</b>	40g
<b>water*</b>	½ cup
filo pastry	6 sheets

### \*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4537kJ (1084Cal)	755kJ (180Cal)
Protein (g)	48.3g	8g
Fat, total (g)	40.2g	6.7g
- saturated (g)	16.8g	2.8g
Carbohydrate (g)	124g	20.6g
- sugars (g)	22.5g	3.7g
Sodium (mg)	2628mg	437mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## Get prepped

- Preheat oven to **240°C/220°C fan-forced**.
- Finely chop **carrot**. Thinly slice **celery**. Pick **thyme** leaves.



## Assemble & bake the pie

- Transfer **beef and mushroom filling** to a baking dish.
- In a small heatproof bowl, microwave remaining **butter** in **10 second** bursts until melted.
- Lightly scrunch each sheet of **filo pastry** (see ingredients) and place on top of the **beef mixture** to cover completely. Gently brush melted **butter** over to coat.
- Bake **pie** until pastry is golden, **15-20 minutes**.



## Cook the beef filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **sliced mushrooms, carrot** and **celery** until starting to soften, **3-4 minutes**.
- Add **beef mince** and cook, breaking up with a spoon, until just browned, **3-4 minutes**.
- Reduce heat to medium then add **Aussie spice blend, tomato paste, garlic paste, thyme** and the **brown sugar** and cook until fragrant, **1 minute**.
- Stir in **sweet & savoury glaze, chicken-style stock powder, 1/2 the butter** and the **water**, until slightly reduced, **1-2 minutes**. Season with **pepper**.

**TIP:** Drain oil from pan before adding the spice blend for best results.



## Serve up

- Divide beef & mushroom fillo pie between plates. Enjoy!

## Rate your recipe

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